

BARBUZZO

mediterranean kitchen & bar

Valentine's Day 2017

\$55 person

from the chef

for the table to share

whipped sheep's milk ricotta *

vin cotto, thyme, maldon sea salt, olive oil, grilled country bread

second course

choose one

beef carpaccio

red onion mostarda, arugula, shaved parmesan, anchovy aioli, crispy fingerling chips

shaved roots & shoots *

shaved brussel sprout, scarlett turnip, fennel, celery root, purple carrots, parsley leaves, lemon dressing, parmesan, toasted hazelnuts

wood fired feta & olives *

oregano, pickled peppers, roasted garlic, potato-rosemary focaccia

seared mushroom toast **

la peral cheese, jamon iberico lomo, amontillado sherry reduction, crushed marcona almonds

third course

choose one

red wine braised bone in beef shortrib

soft fontina polenta, scarlet turnips, heirloom carrots, fennel-green olive gremolata

lancaster beet "love letters" *

roasted beet-taleggio filling, shaved candy stripe beets, hazelnut brown butter, 12 year aged balsamic

seared tile fish

parsnip puree, charred kale sprouts, salmoriglio, tomato-almond pesto

pan seared gnocchi **

braised duck, chanterelles, chard, pine nuts, shaved foie gras

grilled lamb chops

souvlaki marinade, tzatziki, braised chickpeas, cucumber, oregano-feta dressing

dessert

choose one

salted caramel budino

chocolate cookie crust, sea salt, creme fraiche whip cream

blood orange-prosecco sorbet

rosemary shortbread cookie, maldon sea salt

dark chocolate gianduja cake

sweet ricotta, macerated berries, candied hazelnuts

* vegetarian

** may be made vegetarian upon request